

# PERMITTING REQUIREMENTS FOR MOBILE FOOD FACILITIES



FOOD AND HOUSING DIVISION  
DEPARTMENT OF ENVIRONMENTAL HEALTH  
COUNTY OF SAN DIEGO



# OVERVIEW

- Definition of a Mobile Food Facility
- General Requirements for Mobile Food Facilities
- Types of Mobile Food Facilities
- Contact Information

# Mobile Food Facility Program

- Registered Environmental Health Specialists routinely inspect over 2300 mobile food facilities each year throughout the county.
- Mobile food facility are recertified each year for compliance with sanitary laws specified in the California Retail Code.
- Health Permit Decals are issued when mobile food facilities pass annual re-certification.

# Five Major Risk Factors

Identified by the Centers for Disease Control (CDC) and Prevention as being associated with food borne illnesses.

1. Improper hot/cold holding temperatures of potentially hazardous food
2. Improper cooking temperatures
3. Dirty and/or contaminated utensils and equipment
4. Poor employee health and hygiene
5. Food from unsafe sources

# What is a Mobile Food Facility?

# Definition

**"MOBILE FOOD FACILITY"** means any vehicle used in conjunction with a commissary or other permitted retail restaurant upon which food is sold or distributed at retail.

**"SINGLE OPERATING SITE MOBILE FOOD FACILITY"** means at least one, but not more than four, unenclosed mobile food facility, and their auxiliary units, that operate adjacent to each other at a single location.

# What does this mean?

- Mobile food facilities may have one or multiple sites of sale to sell wholesome food.

# General Requirements

- Operate in conjunction with a commissary or approved retail restaurant.
- Operate with a restroom that is within 200 feet of retail site.
- Possess a valid food handler card or valid food safety manager's certification.



# General Requirements

- **Occupancy Clearance Placard:** Issued by the California Department of Housing and Community Development
- **Certificate of Inspection:** Issued by the Fire Department when they inspect fire suppression system and/or fire extinguisher.
- **Zoning Restrictions:** Obey zoning restrictions according to jurisdiction code enforcement regulations.

# Restroom Requirements

- Single use soap and towels inside a dispenser.
- Cold and hot running water at a temperature of at least 100° Fahrenheit.
- Within 200 feet of mobile food facility.
- Must be located in a commercial business (does not have to be a restaurant).

# Commissary



# Unapproved Produce Vendor



**FOOD VENDING OUTSIDE OF THE  
VEHICLE IS NOT ALLOWED**



# Prepackaged Ice Cream Vendor



# Prepackaged Tamales in a Cart



# Prepackaged Potentially Hazardous Food





# Limited Food Preparation





# Three Compartment Sink

**For Limited  
Food  
Preparation**



# Limited Food Preparation





# Limited Food Preparation



# Limited Food Preparation



The background is a solid dark blue color. At the top, there are several thin, wavy lines in lighter shades of blue and teal, creating a sense of movement or a stylized horizon.

# Examples of Equipment in Occupied Mobile Food Facilities



# Occupied Mobile Food Facility



# Exhaust Hood Fan





# Deep Fryer

## Positive Closing Lid





# Refrigerator Unit



# Steamer

Maintains Potential Hazardous Food Hot





# Three Compartment Sink



# Plumbing Under Three Compartment Sink





# Hot Holding Unit



# ANSUL Chemical Fire Suppression System





# 10 BC-Rated Fire Extinguisher



# Mechanical Refrigeration





# Propane Compressed Cylinder



**Located at the Exterior of Mobile Food Preparation Unit**

# Wastewater Tank Discharge Valve With Screw Cap





# Secondary Emergency Exit



24 X 36 inches

# Placard

## California Department of Housing and Community Development

**THIS INSIGNIA REMAINS PROPERTY OF  
THE STATE OF CALIFORNIA DEPARTMENT OF  
HOUSING AND COMMUNITY DEVELOPMENT  
DIVISION OF CODES AND STANDARDS**

AS EVIDENCED BY THIS INSIGNIA THE MANUFACTURER CERTIFIES TO  
COMPLIANCE WITH THE CA HEALTH AND SAFETY CODE DIV. 13, PART 2  
AND CA CODE OF REGULATIONS TITLE 25, CHAPTER 3 FOR SPECIAL  
PURPOSE COMMERCIAL MODULAR CONSTRUCTION. A SPECIAL PURPOSE  
COMMERCIAL MODULAR BEARING A DEPARTMENT INSIGNIA SHALL NOT  
HAVE ITS FIRE AND LIFE SAFETY, PLUMBING, ELECTRICAL, OR  
MECHANICAL EQUIPMENT OR INSTALLATIONS ALTERED OR CONVERTED  
UNLESS APPROVAL IS FIRST OBTAINED FROM THE DEPARTMENT.



**SELLER  
CERTIFIES TO  
COMPLIANCE**

**SPCM**

**21547**

**41XCA36891**



# California Department of Housing and Community Development



**Placard**

# Must Post Signage Visible to the Public

A COPY OF THE MOST RECENT ENVIRONMENTAL  
HEALTH INSPECTION REPORT IS AVAILABLE AT  
THIS FACILITY FOR YOUR REVIEW, UPON REQUEST

COUNTY OF SAN DIEGO  
DEPARTMENT OF ENVIRONMENTAL HEALTH

FOR FURTHER INFORMATION CALL:

(619) 338-2222

(800) 253-9933 (In San Diego County)





COUNTY OF SAN DIEGO  
DEPT. ENVIRONMENTAL HEALTH  
**HEALTH PERMIT**  
Expires Dec. 31, 2010  
61480

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\_\_\_\_\_  
Date

**CLOSED**

\_\_\_\_\_  
Permit #

**By Order of Department of Environmental Health**  
**619-338-2379**      **Penalty for Removal**

# Important Contact Information

# ☐ Food and Housing Division

Duty Desk

(858) 505-6900 or

[fh dutyeh@sdcounty.ca.gov](mailto:fh dutyeh@sdcounty.ca.gov)

# ☐ Department of Environmental

Health Web page

[www.sdcdeh.org](http://www.sdcdeh.org)



**❑ Complaint Desk**

**(858) 505-6903**

**❑ Foodborne Illness Complaints**

**(858) 505-6814**

**❑ DEH-FHD Headquarters**

**(858) 505-6700**

# Questions

